

Easy Beef Wellington

East Cobb Senior Center

Serves 4

4 Frozen Pastry Shells
¼Cup Red Wine
4 6oz Pieces of Beef Tenderloin
½ Cup Onion, chopped
½ Cup Mushrooms, chopped

Thaw pastry shells. Brown meat on both sides and set aside. Melt butter in skillet and add wine. Sauté onion and mushrooms until tender. Roll out pastry shells & place meat on each shell, top with onion and mushrooms. Wrap pastry around meat. Bake in pre-heated oven at 425° for 18-20 minutes. Enjoy!

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